

**EQ LIMITED EDITION
PINOT NOIR**

VINTAGE: 2017

D.O.: Valle de Casablanca

TECHNICAL INFORMATION

Alcohol: 14%
Total Acidity: 3.2 g/l
Residual Sugar: 1.85 g/l
pH: 3.58
Produced cases: 267



ORGANIC CERTIFICATION

USA: made with organic grapes

EUROPE/CHILE: organic wine

HARVEST

The 2017 vintage is the product of a warm season that delivered consistently ripe fruit that produced this expressive and generous wine.

VINEYARD

This wine comes from our vineyard in Valle Hermoso, which is 12 km from the Pacific Ocean in the Casablanca Valley. The maritime influence, along with the granite and mica in the soil create an excellent terroir for ripening the grapes. The vineyard is managed, from pruning through harvest, entirely according to the principles of biodynamic agriculture, which delivers grapes with a true sense of origin. The vineyard is planted to clones 777 and 115 planted 5,000 plants per hectare and that achieve their balance with yields that do not exceed one kilogram of grapes per plant. This results in wines full of nuances, flavors, freshness, and tremendous complexity.

VINIFICATION

The grapes were hand picked and taken to the winery, where the bunches were chilled, submitted to a strict selection, and then gently dropped, without destemming, into 2-ton stainless steel tanks with the addition of solid carbon dioxide. This provides the ideal conditions for the cold maceration—6 °C and the absence of oxygen. Alcoholic fermentation took place solely with native yeasts and organic nutrition, using only traditional punch-down techniques to achieve a very elegant extraction of color, aromas, and flavors. The wine was racked to 228-liter French oak barrels from Burgundian cooperages, where it underwent its malolactic fermentation and remained for 14 months until the final blend and bottling.

TASTING NOTES

Intense, bright and very lively red in color. The nose is complex and elegant with notes of ripe red fruit, cherry liqueur, gunpowder, matchsticks, damp earth, spices, and tea leaf. The intense and generous palate has good balance with fine, delicate structure that extends throughout the entire palate.

FOOD PAIRING

Recommended with pastas and well-seasoned dishes, full-bodied fish, risottos, light red meats, and game birds. Serve at 14 °C.

